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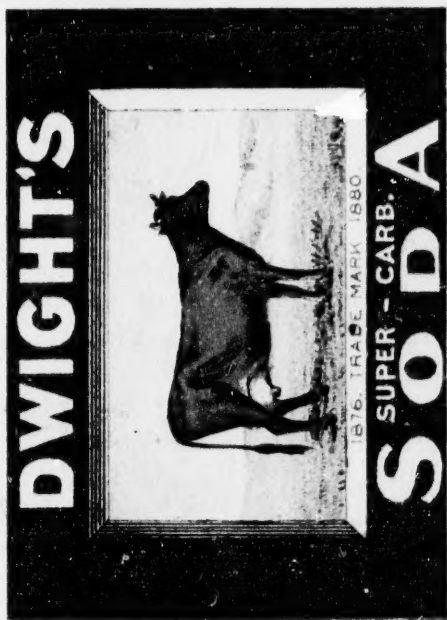
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illustrent la méthode.

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# DWIGHT'S Cow-Brand Cook-Book



ESTABLISHED HALF A CENTURY.

JOHN DWIGHT AND COMPANY,

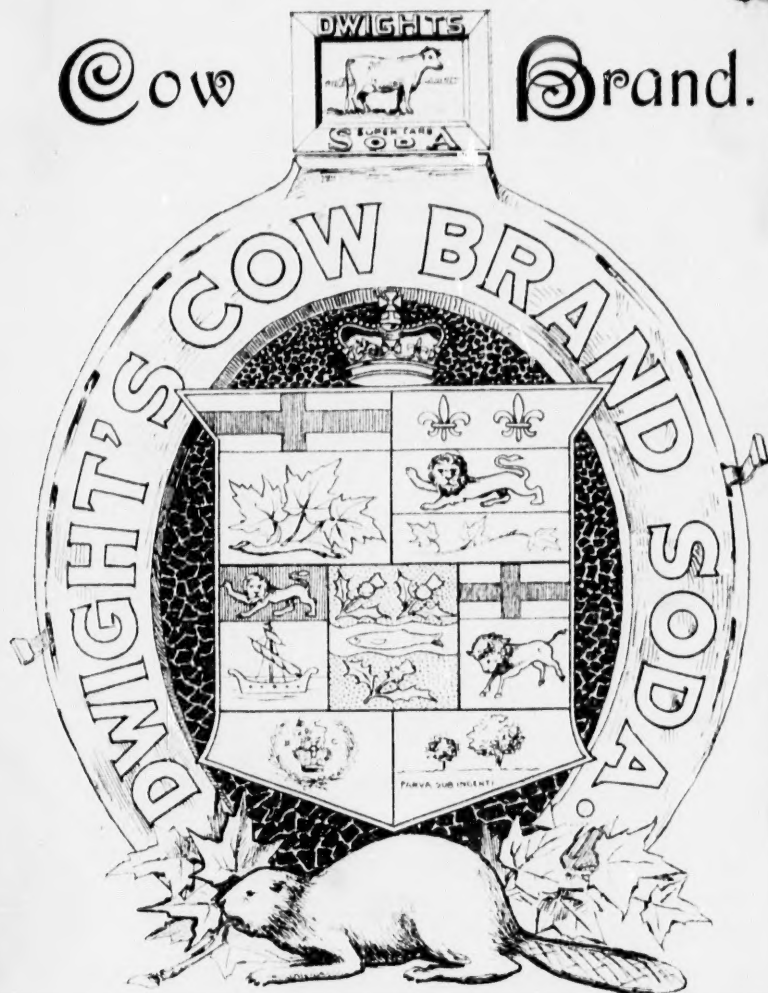
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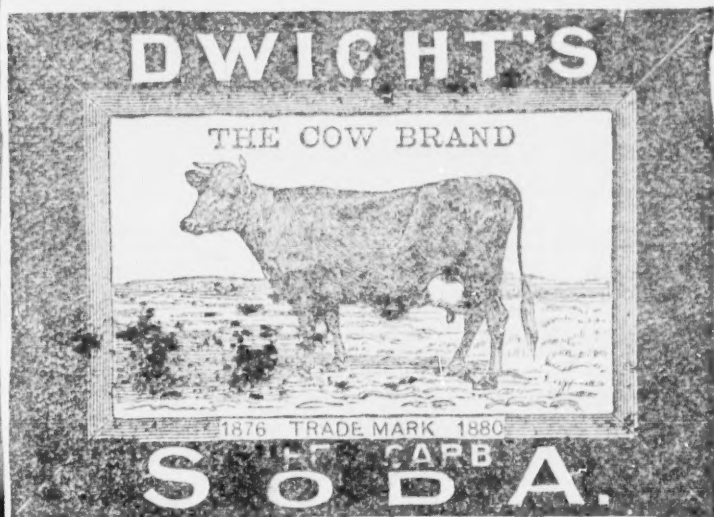
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WILLIAM BRIGGS,  
TORONTO.

## TO MAKE HOME HAPPY.

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The most important of all things pertaining to the Kitchen and Cookery, to Happiness and Health, is the "Staff of Life," otherwise **GOOD BREAD and BISCUITS**, to say nothing of the thousand and one delicacies of Cakes, Waffles, Puddings, Pies, etc., that the children love so much, and which, when well made and properly cooked, are no detriment to health, but are, on the contrary, both nourishing and of the greatest value in giving variety to the somewhat monotonous routine of Meat and Vegetables that go to make up the Bill of Fare of the average American family.

Hence, the first thought of every good Housewife is,

*How can I make this good Bread and delicious Biscuit, and at the same time be economical in the use of the material?*

We have endeavored to answer these questions,

*First*—By giving you this small book of long-tried and well proved, practical and economical Receipts, and

*Second*—By offering to the public, through its pages, the

FIRST, BEST AND CHEAPEST

OF ALL

**SODA**

DWIGHT'S "COW BRAND."

**FIRST**, because it was the first SODA manufactured for domestic use in this country, **FIFTY YEARS AGO**. **BEST**, because it has stood the test of time and has been proved to be the most uniform and strongest made.

**CHEAPEST**, because while it may cost a fraction more than other brands,

## LESS OF IT IS REQUIRED

to do the work, and it saves

## Ten Times its cost

in Flour that is often spoiled by the use of cheap and inferior Soda.

Take no chances, but insist on your Grocer giving you

DWIGHT'S

## COW BRAND SODA,

in packages, and do not be put off with other Brands, said to be "As good as Dwight's." Follow closely the receipts in this little book, then your Bread and Biscuits, Pies, Puddings and Cake will be delicious, light, and easy of digestion, the health of your husband and children uninjured, and

HOME WILL BE HAPPY.

# VALUABLE RECEIPTS.

The use of DWIGHT'S COW BRAND SODA is recommended in all receipts where Soda is to be used.

DWIGHT'S COW BRAND SODA has no superior for all purposes for which Soda can be used, being free from the impurities of ordinary Soda and requiring much less. It renders all cookery more delicate in appearance and flavor, as well as more wholesome.

The best way of using Soda is with some acid; the most common are Cream of Tartar and sour milk; two teaspoonfuls of Cream of Tartar and one teaspoonful of Soda are the proper proportions to a quart of sifted flour.

When Cream of Tartar is used, sift it carefully into the flour, and mix it thoroughly. Dissolve the Soda in water or milk sufficient to work the sponge; the quicker this is done, and the dough put in the oven, the lighter it will be.

Whenever Cream of Tartar is mentioned, if you will substitute sour milk, or buttermilk, you will have equal or better results.

DWIGHT'S COW BRAND SODA being absolutely pure and of superior strength, may make your cookery yellow. Use less next time. If the proper quantity is used, your cookery will be light, sweet and wholesome.

When sour milk is used, the judgment of the cook must determine the proportions, as the milk may vary in degree of acidity. Sift the Soda into the flour with the same care as directed for Cream of Tartar; knead the mass as soon as possible and bake immediately.

NOTE.—*The sponge or batter should always be kneaded as thin as convenient to handle, as when too stiff it will not rise well.*

These directions and receipts are intended for pure Cream of Tartar. When this Soda has been used as directed, if your cookery be yellow, you may be sure that the Cream of Tartar is not pure.

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The use of *Dwight's Cow Brand Soda* is recommend-  
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### MARION HARLAND'S RECEIPTS.

[Copyright, 1882, by CHAS. SCRIBNER'S SONS.]

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Seventeen of the following Receipts marked ♦ are  
taken from "Common Sense," and "Book of Forty  
Puddings," compiled by MARION HARLAND, and are  
published by permission.

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#### TO MAKE A DELICIOUS BISCUIT.

Take one quart of flour, one teaspoonful of salt and  
a small teaspoonful of Dwight's Cow Brand Soda ; sift  
thoroughly together ; then rub in a heaping teaspoon-  
ful of lard or butter and add sufficient *sour* milk or  
buttermilk to make a soft dough—just stiff enough to  
handle with the floured hand. Roll out the dough, and  
cut out the biscuits. Bake immediately.

HAVE THE OVEN AND PANS HOT BEFORE MIXING.

PUT THE DOUGH INTO THE OVEN SOON AS MIXED.



**Nice Biscuit.**

Two quarts sifted flour; two large tablespoonfuls of lard, two teaspoonfuls of Dwight's Cow Brand Soda, sifted and mixed well with the flour; salt; mix to a soft dough with sour cream; work well but do not handle much. Bake in quick oven.

**Minute Biscuit.**

One pint of sour milk or buttermilk; one teaspoonful of Dwight's Cow Brand Soda; two teaspoonfuls of melted butter. Flour to make soft dough, just stiff enough to handle. Mix, roll and cut out rapidly, with as little handling as may be, and bake in a quick oven.

**Beaten Biscuit.**

One quart of flour; one large tablespoonful of lard; one teaspoonful of salt; a small pinch of Dwight's Cow Brand Soda; mix to a stiff dough with sour milk or water, and beat thirty minutes; or if you have a kneader run the dough back and forth until rather soft and perfectly smooth.

**Breakfast Gems.**

One cup sour milk; one teaspoonful salt; one cup rye or graham flour; half cup of white flour sifted with one even teaspoonful of Dwight's Cow Brand Soda; quarter cup molasses. Before beginning to make the gems, place the gem pans in the oven to get very hot; then mix the milk, molasses and salt together. Add the flour, stir the whole thoroughly, and bake one-half hour.

**Graham Muffins.**

Two cups graham; one cup flour; two tablespoonfuls molasses or one tablespoonful sugar; one teaspoonful Dwight's Cow Brand Soda; two teaspoonfuls pure cream of tartar; salt. Mix with milk, or use one egg and mix with water.

**Buckwheat Cakes.**

One quart of sour milk or buttermilk; two tablespoonfuls molasses, and one or two beaten eggs stirred into the milk, with salt to taste. Then add common flour and buckwheat flour in equal portions enough to make a nice batter. Sift two teaspoonfuls Dwight's Cow Brand Soda in with the flour. Mix all thoroughly, and bake quickly.

**Kentucky Corn Egg Bread.**

Use one and a half pints of meal; one pint of sour buttermilk; one small teaspoonful Dwight's Cow Brand Soda (not heaping) stirred in milk; two eggs, which beat before adding to above; one teaspoonful of salt; one tablespoonful of melted lard. Mix batter well, have pan hot, greased, and bake quickly. This recipe will answer for Corn Muffins also.

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**Oat Meal Cake.**

One cup of cream; two of sour milk; two tablespoonfuls of brown sugar; one large teaspoonful of Dwight's Cow Brand Soda dissolved in the sour milk, and oat meal enough to form a batter.

**Muffins.**

Three cups flour; two teaspoonfuls cream of tartar; one teaspoonful Dwight's Cow Brand Soda. Mix it with one egg, one tablespoonful of sugar, three of melted butter, a little salt, and two cups of sweet milk. Bake in gem pans.

**Sweet Muffins.**

One quart flour; two cups milk; half cup sugar; two eggs; two teaspoonfuls pure cream of tartar; one teaspoonful Dwight's Cow Brand Soda; a little salt; butter the size of an egg. Melt the butter with four tablespoonfuls of warm water; beat thoroughly. Bake in muffin pans thirty minutes in a quick oven.

◆ **Buttermilk Muffins.**

One quart of buttermilk, or "loppered" sweet milk; two eggs; one teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; one teaspoonful of salt; flour to make good batter. Beat the eggs well and stir them into the milk, beating hard all the while; add the flour and salt, and at last the Soda.

**Corn and Meal Muffins.**

One pint of sour milk; one teaspoonful of Dwight's Cow Brand Soda; one egg; one teaspoonful salt; stiffen with corn meal, adding a small quantity of flour.

**Spoon Corn Bread.**

Scald one pint of meal; when cold, add one cup of milk, three well-beaten eggs, pinch of salt, and one small teaspoonful of Dwight's Cow Brand Soda, and one of pure cream of tartar. Bake one hour in a pudding dish.

◆ **Auntie's Cakes (Without Eggs).**

One quart of sour, or buttermilk; two small teaspoonfuls of Dwight's Cow Brand Soda, and one teaspoonful of salt; flour to make a tolerably thick batter. Stir until smooth—no longer—and bake immediately.

## JOHN DWIGHT & CO.,

### Graham Cakes

Two cups of brown flour; one cup of white flour; three cups of sour, or buttermilk; one full teaspoonful of Dwight's Cow Brand soda, dissolved in warm water; one teaspoonful of salt; one teaspoonful of fat; the whole beaten very light. If you use sweet milk, add two teaspoonfuls of cream of tartar. Bake as soon as they are mixed.

### Waffles.

One quart sour milk; three eggs; a small teacupful of butter or lard; a small teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; salt and flour enough to make a thick batter. Beat eggs separately until very light.

### Waffles (cream of tartar)

One quart of milk; four eggs; two tablespoonfuls of butter; two teaspoonfuls cream of tartar; one teaspoonful of Dwight's Cow Brand Soda; a little salt. Make a batter with milk, and bake in very hot waffle iron.

*Unfermented Bread, made without yeast, avoiding the decomposition produced in the flour by yeast; peptic, palatable and most beneficial, may be eaten warm and fresh without discom-*

### RECIPT FOR MAKING ONE LOAF

One cup of flour; one teaspoonful of salt; half a teaspoonful sugar; one cup tea-spoonful Dwight's Cow Brand Soda; and two even teaspoonfuls pure cream of tartar; half medium sized cold boiled potatoes, washed, cut to other two cups of flour; salt, sugar, soda and cream of tartar, mix in the water; add sufficient water to mix smoothly and beat in milk until the batter is as soft as for pancakes. The batter prepared in this way will be ready to use in ten minutes, according to the kind and place of the dish used. Do not measure and do not use yeast bread. Pour the batter into a greased pan, three inches square and 4 inches deep, filling about half full. The loaf will rise to fill the pan when baked. Bake in a very hot oven forty-five minutes, placing paper over first fifteen minutes baking to prevent crusting too soon on top. Bake at once. Don't mix with milk.

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### Statistical Analysis

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Three cups of tea, one meat, one vegetable, one fruit, one  
dessert, three cups of coffee, one glass of milk, Dwight's Cow  
milk. Steam three hours and bake one-half hour.

### ◆ Steamed Corn Bread.

Two cups of Indian meal, one cup of flour, two table spoons of white sugar, two table spoons of salt, one quart of milk or buttermilk, one table spoon of fat, one S. B. Cow Brand Soda, one egg, one cup of hot water. Beat very hard and long, put in hot steam in a tin can, cloth tightly over it, and it will have no stealer, all the bread in the top of a pot of boiling water, take care it does not touch the surface of the liquid. Turn it over every ten minutes, and turn it from the mould, to keep in and to keep it from becoming hard, and set in an oven ten minutes. Turn out on a hot plate, and eat while warm. This will do for plain or sweeten with pudding sauce.

### Grain.

Take one cup two cups sugar, one cup of butter, three cups sour milk, one cup of corn meal, one cup of flour, one S. B. Cow Brand Soda, one table spoon of fat, one egg, one cup of hot water. In the morning in the evening, or in the middle of the day, you can eat while warm. In the morning, put it in a bowl in a cool place to rise, at two o'clock, turn it over, at half seven and put in plain to rise. After baking, rub over with sugar and water or the white of an egg.

### Flour Griddle Cakes.

One pint sour milk, a little butter, salt, flour for a stiff batter, two eggs, one heaping table spoon of D. Wight's Cow Brand Soda.

### ◆ Soft Gingerbread.

One cup of butter, one cup of molasses, one cup of sugar, one cup of corn meal, one half cup of flour, one half cup of D. Wight's Cow Brand Soda, dissolved in warm water, one table spoon of ginger, one table spoon of nutmeg, one egg, one cup of hot water. Beat very hard and long, put in hot steam in a tin can, cloth tightly over it, and it will have no stealer, all the bread in the top of a pot of boiling water, take care it does not touch the surface of the liquid. Turn it over every ten minutes, and turn it from the mould, to keep in and to keep it from becoming hard, and set in an oven ten minutes. Turn out on a hot plate, and eat while warm. This will do for plain or sweeten with pudding sauce.

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### Gold Cake.

One pound of sugar; one-half pound of butter; one pound of flour; yolk of one egg; one grated rind of one orange, and juice of two lemons; one teaspoonful of Dwight's Cow Brand Soda, dissolved in a little water. Cream the butter and sugar, and stir in the yolks. Beat very hard for five minutes before putting in the flour. The Soda next, and lastly the lemon juice, in which the grated orange peel should have been steeped and strained out in a piece of thin muslin, leaving the flavoring and coloring matter in the juice. Flavor the cake also with lemon.

### Farmer's Fruit Cake.

Soak three teacupfuls of dried apples in warm water over night, chop slightly in the morning and simmer two hours in two cupfuls of molasses; add two eggs; one cupful of sugar; one cupful of sweet milk; three-fourths of a cupful of butter; one and a half teacupfuls of Dwight's Cow Brand Soda; flour to make rather thick batter. Bake in quick oven.

### Marble Cake.

*Light.*—Whites of three eggs; half cupful of butter; one cupful of sugar; half cupful milk; two cupfuls flour; one teacupful cream or tartar; half teaspoonful of Dwight's Cow Brand Soda.

*Dark.*—Yolks of three eggs; one cupful of molasses; half cupful of butter; two cupfuls flour; one teaspoonful of Dwight's Cow Brand Soda; one-third of a cupful sour milk, and flavor with cloves, cinnamon and nutmeg. Butter the pan and alternate the dark and light, putting the light on top.

### Marble Cake.

*White.*—One cupful of butter; one of cream or sweet milk; two of white sugar; four of flour; whites of eight eggs and two teacupfuls of baking powder. Flavor with lemon.

*Black.*—Half cupful of butter; half cupful of sour milk; one of brown sugar; one-half of New Orleans molasses; three of flour; yolks of four eggs and one whole one added; one teacupful of Dwight's Cow Brand Soda; half teacupful each of cloves, cinnamon, allspice and nutmeg. Put in pan in alternate layers, using a smaller portion of white than black.

### Beap-ah-mah-bah.

*Beap-ah-mah-bah* is a mixture of one-half cupful of butter, one-half cupful of sugar, and one-half cupful of cream. It is used as a dressing for the hair, and is also used as a dressing for the face.

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### Black Pudding

One teacup molasses; half teacup butter; one large egg; one teacup of flour; salt to taste; and a few drops of molasses; when three hours. Bake in a slow oven.

### Soft Gingerbread with Whipped Cream.

One cup molasses; one teacup butter; one large egg; one teacup of flour; salt to taste; and a few drops of molasses; when three hours. Bake in a slow oven. While hot with cream. Decorate with cream and sugar and flavored with vanilla.

### Black Apple Pudding.

One pint pure apple sauce; one teacup butter; one large egg; one teacup of flour; salt to taste; and a few drops of molasses; when three hours. Bake in a slow oven. Spread half an inch of cream on top of each cake. Decorate with cream and sugar.

### Sponge Cake.

Three eggs; beat them well; add one teacup of sugar; and beat them well; add one teacup of flour; salt to taste; and a few drops of molasses; when three hours. Bake in a slow oven. Decorate with cream and sugar.

### Sponge Cake.

Three eggs; one cup sugar; one teacup of flour; salt to taste; and a few drops of molasses; when three hours. Bake in a slow oven. Decorate with cream and sugar.

### Jelly Roll

Three eggs; one cup sugar; one teacup of flour; salt to taste; and a few drops of molasses; when three hours. Bake in a slow oven. Decorate with cream and sugar.



1. The first group of eggs, 100, were incubated in the dark at 25°C. The second group, 100, were incubated in the light at 25°C. The third group, 100, were incubated in the dark at 25°C. The fourth group, 100, were incubated in the light at 25°C. The fifth group, 100, were incubated in the dark at 25°C. The sixth group, 100, were incubated in the light at 25°C. The seventh group, 100, were incubated in the dark at 25°C. The eighth group, 100, were incubated in the light at 25°C. The ninth group, 100, were incubated in the dark at 25°C. The tenth group, 100, were incubated in the light at 25°C.

For the next 20 minutes, the mixture of  $\text{H}_2\text{O}$  and  $\text{H}_2\text{O}_2$  is stirred in the cup of butter. The mixture is then poured into a glass dish and allowed to dry. The pure cream is then removed and the remaining mixture is stirred in a bowl of soda. A cup of soda is added to the mixture.

(C) 1 cup coffee; half cup butter; one cup sugar; one cup mel-  
lons; one tea-spoon of salt; one 10 w Brand Soda; one tea-  
spoon of oil; one cup of water; one nutmeg; half  
cup of milk; one and a half cups of flour.

1 cup sugar; three eggs; one and a half cups of flour; one and a half teaspoonsful pure vanilla; one and a half teaspoonsful of baking powder; Cow Brand Soda. Bake at 350° for 30 minutes.

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One cup butter, two eggs, three cups molasses; one teaspoonful of Twilight's Cow Brand Soda; one cup sour cream; two teaspoonfuls ginger; six cups flour; this makes two medium sized cakes.

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## JOHN LOWMYER &amp; CO.,

## May 1 (Wed) 1909.

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1. The first part of the paper is devoted to the study of the properties of the function  $f(x)$  defined by the equation

1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 26

1. *Journal of the American Medical Association*, 1997; 277: 1033-1037.

Now, I have created something new, something I hope  
will be a success. I have created a new way of  
looking at the world. In the people, I have found  
your poetry will be light, sweet and wholesome.

## Things Well to Know.

One gallon of pure water weighs one pound.  
 One quart of pure water weighs one pound.  
 One pint of pure water weighs one pound.  
 One cup of pure water weighs one pound.  
 One ounce of pure water weighs one pound.  
 One drop of pure water weighs one pound.  
 One grain of pure water weighs one pound.  
 One atom of pure water weighs one pound.  
 One molecule of pure water weighs one pound.  
 One ion of pure water weighs one pound.  
 One electron of pure water weighs one pound.  
 One proton of pure water weighs one pound.  
 One neutron of pure water weighs one pound.  
 One photon of pure water weighs one pound.  
 One gluon of pure water weighs one pound.  
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 One gauge of pure water weighs one pound.  
 One Higgs of pure water weighs one pound.  
 One graviton of pure water weighs one pound.

## Weights and Measures for Cooks, etc.

One quart of pure water weighs one pound.  
 One pint of pure water weighs one pound.  
 One cup of pure water weighs one pound.  
 One ounce of pure water weighs one pound.  
 One drop of pure water weighs one pound.  
 One grain of pure water weighs one pound.  
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 One spinor of pure water weighs one pound.  
 One gauge of pure water weighs one pound.  
 One Higgs of pure water weighs one pound.  
 One graviton of pure water weighs one pound.

We wish to call your attention to the *beautiful and artistic package* containing

## DWIGHT'S COW BRAND SODA.

One that it has our *trade mark*, a *Cow*, on it, and take no other. You will get a beautiful package and a full weight pound of the purest and *best Soda* in the world, and it will cost you no more than ordinary brands of *inferior quality*.



I have been hard  
on my white skin since.

1. *Chlorophyll a* (Chl *a*)

DWIGHT'S COW BRAND SODA,  
as it renders the water soft, *thoroughly cleans  
the skin*, and imparts to it a wonderful softness,  
beides greatly extending and improving the bath.  
In the bath take one to one-half pound to a pound  
and you will not regret the cost. This is particu-  
larly recommended to *Rheumatic or gouty people*  
taken at night, for better sleeping, is preferable to a  
bath during the day.

A complete set of pictures, illustrating a variety of different breeds of cattle, thirty in number, about 2x3 inches, forming a truly valuable collecting collection, will be sent on receipt of 5 cents in postage stamps, when you enclose the address of place of mailing. Have your name and address clearly written, and send your order to: J. C. Olin, New York City, De-

And  
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## Useful Household Remedies.

### DWIGHT'S COW BRAND SODA IN PACKAGES,

contains no more than *package Soda*  
*of poor quality*. Some consumers buy the product  
poorly because they can make no profit by selling  
them; therefore insist on your Grocer getting  
*Dwight's Cow Brand* for you and use no  
other.

## CARBONIC ACID GAS IN THE SODA

is the best and only safe beverage for drinking because it is  
 absolutely safe, refreshing, and it is the only one that  
 as it is very new that

## DWIGHT'S COW BRAND SODA

contains more Carbonic Acid Gas

than any other brand, its value and

will be well known for half

cent of the cost of the same

of its value, it is very pure and

Antacid, and is very pure and

people like it very much, and it is

the best of all for the health

and in the case of a person

light, and it is very pure, as

made with

## DWIGHT'S COW BRAND SODA

The answer is: The Carbonic Acid Gas in it. This  
 is the only valuable factor in the soda water. It is the only  
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 of Carbonic Acid Gas. It is the only one that is  
 power at all, and it is the only one that is

When Soda is a liquid

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## DWIGHT'S COW BRAND SODA

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DWIGHT'S COW BRAND SODA

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4. *Micro*

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## Tables of Weights and Measures.

### TROY WEIGHT.

24 grains make 1 pennyweight, 20 pennyweights make 1 ounce.  
By this weight, gold, silver, and jewels only are weighed. The ounce and pound in this, are same as in Apothecaries' weight.

### APOTHECARIES' WEIGHT.

20 grains make one scruple, 3 scruples make one drachm, 8 drachms make one ounce, 12 ounces make 1 pound.

### AVOIRDUPOIS WEIGHT.

16 drams make 1 ounce, 16 ounces make 1 pound, 25 pounds make 1 quarter, 4 quarters make 100 weight, 2000 pounds make 1 ton.

### DRY MEASURE.

2 pints make 1 quart, 8 quarts make 1 peck, 4 pecks make 1 bushel, 30 bushels make 1 chaldron.

### LIQUID OR WINE MEASURE.

4 gills make 1 pint, 2 pints make 1 quart, 4 quarts make 1 gallon,  $31\frac{1}{2}$  gallons make 1 barrel, 2 barrels make 1 hogshead.

### TIME MEASURE.

60 seconds make 1 minute, 60 minutes make 1 hour, 24 hours make 1 day, 7 days make one week, 4 weeks make 1 lunar month. 28, 29, 30, or 31 days make one calendar month (30 days make 1 month in computing interest), 52 weeks and 1 day, or 12 calendar months make 1 year, 365 days, 5 hours, 48 minutes and 46 seconds, make 1 solar year.

### CIRCULAR MEASURE.

60 seconds make 1 minute, 60 minutes make 1 degree, 30 degrees make 1 sign, 90 degrees make 1 quadrant, 4 quadrants or 360 degrees make 1 circle.

### LONG MEASURE—DISTANCE.

3 barleycorns 1 inch, 12 inches 1 foot, 3 feet 1 yard,  $5\frac{1}{2}$  yards 1 rod, 40 rods 1 furlong, 8 furlongs or 1,760 yards 1 mile.

NEW YORK, MONTREAL, TORONTO.

### CLOTH MEASURE.

2½ inches 1 nail, 4 nails 1 quarter, 4 quarters 1 yard.

### MISCELLANEOUS.

3 inches 1 palm, 4 inches 1 hand, 6 inches 1 span, 18 inches 1 cubit, 28.8 inches 1 Bible cubit, 2½ feet 1 military pace, 1 knot or 6086.7 feet, 1 nautical mile.

### SQUARE MEASURE.

144 square inches 1 square foot, 9 square feet 1 square yard, 36¼ square yards 1 square rod, 40 square rods 1 rood, 4 roods 1 acre.

### SURVEYOR'S MEASURE.

7.92 inches 1 link, 25 links 1 rod, 4 rods 1 chain, 10 square chains 1 acre, 160 square rods 1 acre, 640 acres 1 square mile.

### CUBIC MEASURE.

1728 cubic inches 1 cubic foot, 27 cubic feet 1 cubic yard, 128 cubic feet 1 cord (wood), 45 cubic feet 1 ton (shipping), 2150.42 cubic inches 1 standard bushel, 231 cubic inches 1 standard gallon, 1 cubic foot four-fifths of a bushel.

## DWIGHT'S COW BRAND SODA

is not only *purser* and *stronger* than any other *Soda* made, but it has the peculiar virtue of always keeping *Soft*, and does not get *hard* and lumpy in the packages like inferior *Soda*. Open a package of

## DWIGHT'S COW BRAND SODA

and compare it for *purity* and *softness* with any samples of soda you may have in the house, and you will be convinced at once of its superiority.



# Rates of Postage.

Letters and business communications, printed or written, are sent by mail.

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Address of sender must be given on all letters, and must be legible. Delivery to the addressee is guaranteed only when the address is given in full, and when the name of the addressee is given in full. Letters must be addressed to the addressee, and not to the sender.

Letters for the United States must be addressed to the addressee, and not to the sender. Letters for the United States must be addressed to the addressee, and not to the sender.

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## Special Class of Matter.

Newspapers and Periodicals, published in the United States, Canada, the United Kingdom, and the Empire, are authorized to be sent by mail.

The postage on newspapers and periodicals is reduced to one-half the rate of postage on other matter, provided they are sent by mail, and are addressed to the addressee, and not to the sender.

British newspapers and periodicals, published in the United Kingdom, the Empire, and the Colonies, are authorized to be sent by mail, and are addressed to the addressee, and not to the sender.

## Third Class Matter.

Newspapers and Periodicals, published in the United States, Canada, the United Kingdom, and the Empire, are authorized to be sent by mail.

Insistent newspapers and periodicals, published in the United States, Canada, the United Kingdom, and the Empire, are authorized to be sent by mail, and are addressed to the addressee, and not to the sender.



### Amount of Heavy Wire Required for Fences

1. *Chrysomelids* (Coleoptera: Chrysomelidae)

Cent per cent

It is important to keep in mind that the first may be applied only to the second, and not vice versa. In the case of

The purpose of this study is to determine whether a  
will be able to be used as a...

...remained ready to  
...when the latter had

Always keep a supply of these remedies in your home for emergencies.

# SIMPLE REMEDIES.

For the treatment of various ailments, the following remedies are recommended. These are simple and easy to use, and can be found in most households.

**For Coughs and Colds:** A mixture of honey and lemon juice is effective. It soothes the throat and helps to loosen phlegm.

**For Stomach Issues:** Peppermint tea can help with indigestion and gas. It also has a calming effect on the stomach.

**For Headaches:** Applying a warm compress to the forehead can relieve tension headaches. Drinking plenty of water is also important.

**For Allergies:** A saline nasal spray can help clear the nasal passages and reduce allergic reactions.

**For Skin Problems:** Aloe vera gel is a natural moisturizer and can help with dry skin and minor burns.

DR. J. H. BROWN

DR. J. H. BROWN

These remedies are not intended to replace professional medical advice. If you have a serious condition, please consult a doctor. The information provided here is for general informational purposes only.

"After four days more, as my supply of soda was done, I weighed the last day's milk of each cow, and set some of each in the test glass, to take the percentage of cream.

"'Miss Flanagan,' Jersey, fed no soda March 15 and 16, 1896, averaged in milk per day, 16½ pounds, testing 24 per cent. cream in glass. Then began to feed her Dwight's Cow Brand Soda, giving her a tey small tablespoonful twice a day on her ensilage.

"March 26 and 27, after using the soda for ten days, she averaged milk per day 16½ pounds, a gain of half a pound of milk per day. March 31, after being fifteen days on the soda, she gave 17 pounds milk per day, which tested 26 per cent. cream. Now, this young cow was due to calve in just four months, yet, instead of decreasing her yield, she not only held her own, but gained in the fifteen days three-quarter pounds milk per day while the cream test rose from 24 to 26 per cent.

"The other cow, 'Miss Daisy Delh,' 10 years old, and due to calve in five months from time of test. Before being fed any soda, March 15 to 16, 1896, averaged in milk per day 18½ pounds; percentage of cream, 24. Then began to feed her two small tablepoons a day of Dwight's Cow Brand Soda. March 26 and 27 she averaged in milk per day 19 pounds, March 31 she gave in one day in milk 19 pounds, which tested in cream 28 per cent. Gain in milk per day at the end of fifteen days, 2½ pounds. Cream test rose from 24 to 28 per cent. This cow showed more benefit from the soda than 'Miss Flanagan,' which was exactly what we expected, partly because she had one month longer to go before calving, and partly because she was not doing as well as usual before she began feeding the soda. And this is where the value of the soda comes in. It is by no means claimed to be a substitute for grass or grain or hay, and to be a newly discovered food for cows in itself. Not at all; but it does claim to be a sweetener of the stomach; it claims the correcting of undue acidity, thereby strengthening digestion and putting the organs in a fit state to assimilate all the food given, and to extract the utmost benefit from it. Try it, and I don't think you will want to be without it, either in house or barn.

"One more point I can give you on the use of soda. There are few work horses whose shoulders do not swell when beginning spring work, and indeed many light harness horses suffer in the same way. In one gallon of water dissolve one pound salt, one-half pound alum, and one-quarter pound Dwight's Cow Brand Soda. Keep in a well-corked jar, and bathe the shoulders three times a day and see how well it works. This is the prescription of the best 'Vet' I ever knew. Of course, soda is a common article, but it is of the greatest importance to get it absolutely pure, and in using Dwight's Cow Brand in packages you have something that you can rely upon."



Her Most Gracious Majesty Queen Victoria.



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